

# Sweet & Spicy Noodles

with Mushrooms & Bok Choy

2 SERVINGS

⌚ 15-25 MINS

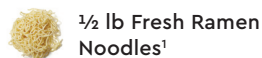
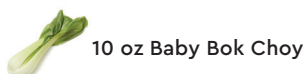
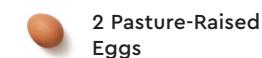
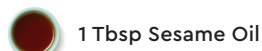
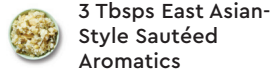
 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients

### ADDED:



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup> previously frozen    <sup>2</sup> salted cooking wine  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-size pieces.
- Cut off and discard the root ends of the **bok choy**; thinly slice.



## 2 Cook the eggs

- Carefully add the **eggs** to the pot of boiling water and cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, carefully transfer the eggs to a strainer. Rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Season with salt and pepper.



## 3 Make the sauce

- Meanwhile, in a bowl, combine the **vinegar, mirin, soy glaze, hoisin sauce, 2 tablespoons of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



## 4 Cook the vegetables

- In a large pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **sliced bok choy and sautéed aromatics**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until combined and the vegetables are softened.



## 5 CUSTOMIZED STEP 4 If you chose Ground Pork

- In a large pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the **pork** and **mushroom pieces** in an even layer. Cook, without stirring, 4 to 5 minutes, or until browned.
- Add the **sliced bok choy** and **sautéed aromatics**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until the vegetables are softened and the pork is cooked through.

## 5 Cook the noodles

- To the pot of boiling water used to cook the eggs, add the **noodles**, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



## 6 Finish & serve your dish

- Add the **cooked noodles** and **sauce** to the pan of **cooked vegetables**. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles and vegetables** topped with the **seasoned eggs**. Garnish with the **furikake**. Enjoy!



## 5 CUSTOMIZED STEP 6 If you chose Ground Pork

- Finish and serve your dish as directed, using the pan of **cooked pork and vegetables**.